Amendments to the Claims

- 1. (Original) A process for producing processed β -conglycinin protein which comprises heating a solution or paste containing β -conglycinin protein under acidic conditions.
- 2. (Original) The process according to claim 1, wherein the acidic conditions are those at pH 3.5 to 6.0.
- 3. (Original) The process according to claim 1, wherein the heating is carried out at higher than 75°C but lower than 160°C.
- 4. (Currently amended) β -Conglycinin protein having solubility of 70% or less in a neutral solution which is obtained by the process according to any one of claims $\frac{1-to \ 3}{1}$ claim $\frac{1}{1}$.
- 5. (Original) A food comprising β -conglycinin protein according to claim 4.
- 6. (New) β -Conglycinin protein having solubility of 70% or less in a neutral solution which is obtained by the process according to claim 2.
- 7. (New) β -Conglycinin protein having solubility of 70% or less in a neutral solution which is obtained by the process according to claim 3.
 - 8. (New) A food comprising β -conglycinin protein according to claim 6.
 - 9. (New) A food comprising β-conglycinin protein according to claim 7.